
MONOGRAPH NO.: 4A3

ITEM: Jelly, Grape (JLG)

NSN: 8930-01-393-94270

ITEM SPECIFICATION: MIL-C-44068

APPROXIMATE CALORIC VALUE PER SERVING: 75 (SECONDARY

CHARACTERISTICS OF ITEM:

APPEARANCE: Burgundy colored, slight weeping of liquid from gel (slight syneresis).

ODOR: Sweet grape, slightly fermented.

FLAVOR: Sweet, mild grape.

TEXTURE: Smooth, soft gel.

ESTIMATED SHELF-LIFE AT 70 DEGREES F: 66 months

80 DEGREES F: 54 months

90 DEGREES F: 42 months

100 DEGREES F: 30 months

EXPECTED DETERIORATIVE CHANGES:

APPEARANCE: Amber to brown color, moderate to extreme syneresis or liquefaction.

ODOR: Slightly scorched, fermented.

FLAVOR: Fermented. Caramelized, burnt or scorched, extreme loss of grape flavor.

TEXTURE: Moderate to extreme loss of gel structure, moderate to extreme syneresis, liquefied (total loss of gel structure).

UNIQUE EXAMINATION/TEST PROCEDURES: Do not knead package prior to opening as this will damage the gel structure. Open package by cutting off three seals and laying it open so as to expose the product. If mold is noted or suspected, examine the pouch very closely for tears, cuts, or holes. If package integrity has been compromised, score a defect against the package and note the finding of the mold in the remarks. To check product for weeping, place it on a flat smooth surface such as a paper plate or egg breakout dish.

SPECIAL NOTES: The degree of loss of grape flavor can be expected to vary with the vendor and DOP. Slight loss of flavor should be expected even under ideal storage conditions and should not be scored. Flexible package is designed to yield approximately 1.0 ounce of product (28 grams). Product is packaged in a 22 ounce bottle.